



PUMPKIN PANCAKES

Creme Brulee & Pumpkin combined into a fluffy pancake

Yield: Variable



INGREDIENTS

- 4 oz **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 8 oz Pancake Mix
- 2 oz Water
- 2 oz Caramelized sugar
- 1/2 C Pumpkin puree
- 1 oz **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

DIRECTIONS

- 1 Caramelize large quantity of sugar ahead of time: spread white sugar on a 1/2 size sheet pan, place in oven to melt, once liquefied pull out of oven, cool down to crystalize. Break apart, place in food processor at a slow pulse to break into smaller pieces. Set aside.
- 2 Mix pancake mix, pumpkin and creme brulee mix with water.
- 3 Grill pancakes on flat top grill until perfectly browned on each side.
- 4 Top with Rich's On Top and caramelized sugar.